

Automated Chicken Slaughtering Line

This automated chicken slaughtering line is designed for both small and large slaughterhouses and meat processing companies. It features an overhead conveyor system with automated stations for stunning, bleeding, scalding, defeathering, evisceration, chilling, and grading.



Overview

Automated Processing Solution

This automated chicken slaughtering line provides a comprehensive solution for poultry processing facilities of all sizes. Designed for high-throughput operations, the system features an integrated overhead conveyor and automated stations for every stage, from stunning and bleeding to chilling and grading. Constructed with durable stainless steel, it ensures high standards of hygiene and reliability for professional meat processing environments.

Performance

Throughput Capacity

1000 birds/hr

Minimum Capacity

10000 birds/hr

Maximum Capacity

Technical Specifications

Utility Requirements

- Water Connection
- Electricity Connection

Construction Material	Stainless Steel
Compliance	Food Safety Standards

Process Features

Processing Stages

- Stunning
- Bleeding
- Scalding
- Defeathering
- Evisceration
- Chilling
- Grading

System Components

- Overhead conveyor system
- Shackles for carcass transport
- Integrated waste management system